

The Problem With The World is
Everyone's A few Drinks Behind
—Humphrey Bogart

GREER
SOUTHERN TABLE
From The Bar

From Our Liquor Cabinet
Early Autumn 2026

SPECIALTY COCKTAILS 16

- SECRETARIAT

Bird Dog Peach Whiskey, peach puree, St. Germain, maple syrup, brandied cherry, cherry juice, prosecco
- MARGARITA CITROUILLE ÉPICÉE

Spiced Pumpkin Margarita
blanco tequila, orange juice, orange Caracoa, pumpkin puree syrup, pumpkin pie spice
- FALL FROM THE TREE

Laird's Applejack, fresh apple cider, lemon juice, cinnamon syrup, The Bitter Truth Bitters
- SMOKED OLD FASHIONED

Woodford Reserve, Mole bitters, hot honey, smoked oat wood19
- ROSEMARY'S MAPLE BOURBON SOUR

Four Roses Bourbon, lemon juice, rosemary-maple syrup, eggwhite, rocks
- ST. JEAN-PIERRE "BARN BURNER"

Diplomatico rum, Velvet Falernum, Stew's apple cider, orange juice, cinnamon
- FIG & PEAR MARTINI

pear vodka, house fig puree, St. Germaine, lemon juice
- HIGHBROW LYCHEE MARTINI

vodka, lychee simple syrup, South African lychee
- THE GREER OLD FASHIONED

Rittenhouse Rye, Demerara sugar, Angostura Bitters, Fee Bros. Peach Bitters
- BEST DANG MANHATTAN YOU EVER HAD

Four Roses Yellow, Cocchi Vermouth, brandied cherry, served up
- GREER'S FAVORITE BOURBON SWEET TEA

bourbon, brewed black tea with citrus, fresh lemon

BEER

ON TAP

- STELLA ARTOIS

Belgium9
- SPACE CAT ORION

Connecticut12
- ALLAGASH WHITE

Maine9
- SEASONAL DRAFT

MP

BOTTLES & CANS

- BUDWEISER

Colorado6
- BUD LIGHT

Colorado6
- CAPTAIN ZIG BREWING

Sidekick Pilsner7
- FAT TIRE ALE

Amber Ale, Colorado7
- GRAVITY STATE

Zero Gravity" Lager, Vermont11
- GUINNESS

Stout, Ireland8
- HEINEKEN

Netherlands8
- MODELO

Mexico7
- WICKED WEED BREWING FREAK OF NATURE

Double IPA, North Carolina12

WINE

SPARKLING

- PROSECCO

Mionetto, ItalySplit14

Fiol "Organic" Prosecco, Italy42
- CHAMPAGNE

Veuve Clicquot "Yellow Label", France198

Langlois Chateau Crémant de Loire Brut, France52

Laurent-Perrier Millesime Brut, France90
- CAVA

Comte de Chamberi, Spain11 / 28
- SPARKLING RED

Otello Ceci Lambrusco - Italy12 / 38

WHITE

- ALBARINO

La Cana, Spain13 / 52
- PINOT GRIGIO

Monte Degli, Italy12 / 44
- CHARDONNAY

Les Cailloux Blancs, Macon-Villages, France13 / 52

Eve, Chardonnay Washington State14 / 54
- SANCERRE

Le Petit Silex, France16 / 62
- SAUVIGNON BLANC

The Little Sheep, France13 / 48

ROSÉ

- Mi Mi en Provence, Provence14 / 54

RED

- MALBEC

Llama, Argentina13 / 52
- BARBERA D'ALBA

Marchesi di Barolo "Ruvei," Italy15 / 58
- PINOT NOIR

Sokor Blossom, "Evolution", Willamette16 / 64

Sadler's Well, Santa Barbara13 / 48
- CABERNET

"Quilt", Napa Valley19 / 79

Charles Smith, Washington15 / 58
- BORDEAUX SUPERIEUR

Chateau Lescalle, Bordeaux13 / 52
- COTES-DU-RHONE

Villa Pereire, L'Eclat13 / 52

SEASONAL SANGRIA

- GREER'S FAMOUS SPICED FIG SANGRIA16

red wine, fig puree, fireball whiskey, Velvet Falernum, Stew's apple cider, orange, nutmeg,

Please Ask Your Server
About Our Mocktail Menu